and each plate is

I'd serve this for an evening party

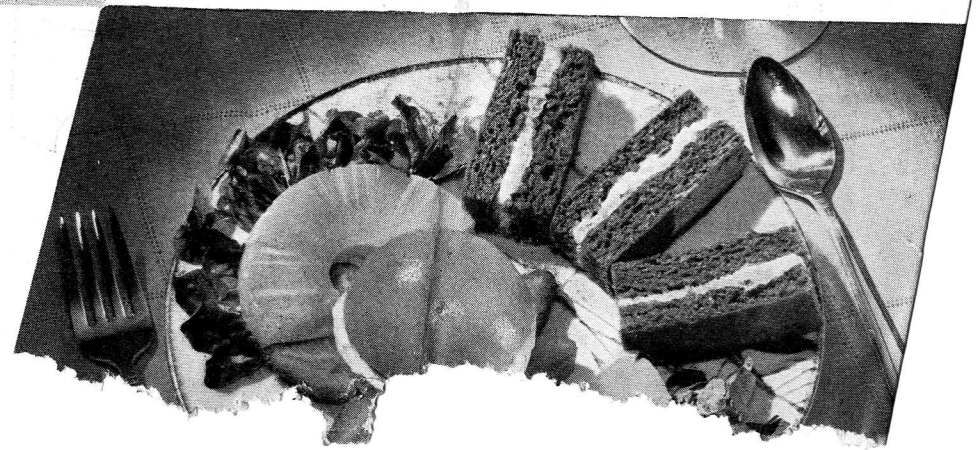
***Tuna-Tomato Aspic**
***Pumpernickel Sandwiches**
Brownie à la Mode Hot Tea

***TUNA-TOMATO ASPIC** (at left): Sprinkle 1 tablespoon gelatine over ¼ cup cold water. Dissolve in 2 cups tomato juice heated to boiling point. Combine 1 can (7 oz.) flaked tuna fish, ¾ cup chopped celery, ½ teaspoon capers, 1 teaspoon Worcestershire sauce, ¼ teaspoon salt, 2 teaspoons lemon juice. Add to tomato juice. Pour into 6 individual molds which have been dipped into cold water. Chill until firm. Unmold. Serve with French dressing.

***PUMPERNICKEL SANDWICHES:** Blend together ½ cup chopped dried beef, 3 tablespoons salad dressing, 2 tablespoons prepared horse-radish. Makes ½ cup.

I'd serve this to "the girls" after bridge

Noodle with Chicken Soup
***Golden Globe Salad *Gingerbread Fingers**
Iced Coffee

***GOLDEN GLOBE SALAD** (at right): Soften 2 packages (6 oz.) cream cheese with 2 tablespoons milk. Add ¼ cup chopped preserved ginger. Fill cavities of 4 canned peach halves with mixture. Top with 4 matching halves. Place on individual salad plates. Encircle each peach with strawberry halves. Cut 4 slices of canned half; place on either side of each peach. Garni Serve with mayonnaise. Serves 4.

***GINGER** C
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